



Par for the Course

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A Note from the GM – The Season Ahead

Hello HP Friends and Guests! It's hard to believe that the 2017 Golf Season is already underway! As the course's General Manager, I'm excited about the season ahead.

As many of you have probably noticed, the course is already in great condition and will only continue to improve. I'm continuously impressed by George and his crew!

Chris, Ian and Dave are in the Pro Shop and look forward to having you take advantage of our **weekly golf specials and events!** These specials include a Ladies Night, Lunch on Us, a "Skins" Night and more.

We'll also be hosting a variety of social events throughout the season, so be sure to stay updated with the Calendar of Events on our **newly designed website.**

For those of you who are members here, remember that you now have access to the **Member Portal** via our website, as well. We truly hope that you enjoy this **new** feature!

Finally, if you haven't been to the Grill Room all winter, be sure to stop in, as our new Food and Beverage



Manager, John, Chefs Miguel and Brandi, have updated the menu with additions that are sure to please!

Feel free to stop by my office if you should have any questions or suggestions! Here's to a Great Season!

Yeah Baby! - Allan



4th Annual GOLF FOR GILDA'S

Do you have any plans for Thursday, May 25th? No? Well you do now! The Staff and Management Team at Harbor Pines is hosting its 4th Annual "Golf for Gilda's" Tournament.

In 2013, the Staff at Harbor Pines Golf Club saw a local neighbor in need and decided to lend quite a few helping

hands, as several of the staff and members were *personally* touched by the imminent effects of cancer at this particular time.

From food to fun contests, an art auction and prizes, this event is sure to be a success! Just think – 100% of the proceeds will go directly to Gilda's Club South Jersey.

You'll be having fun *and* making a difference!

To learn more about how *you* can be a neighbor helping a neighbor, please email Debbie Stevenson, Director of Sales and Marketing, at [dstevenson@harborpines.com](mailto:d Stevenson@harborpines.com) for player registration and sponsorship opportunities.

Golf is deceptively simple and endlessly complicated; it satisfies the soul and frustrates the intellect.

It is at the same time rewarding and maddening – and it is without a doubt the greatest game mankind has ever invented.

~ The Late and Great

Arnold Palmer

UPCOMING EVENTS

We're Springing into Golf and Great Times here at Harbor Pines!

Throughout the spring and summer seasons, the Grill Room will host a variety of special events, including the ever-so-popular Friday Night Happy Hour, which will begin to take place **every** Friday Night starting in July! Until then, be on the lookout for our "Lobster Fests" in May and June.

This summer, Harbor Pines will also be participating in

the HERO Campaign's "HEROtini" challenge! Our signature "mocktail," a Watermelon, Pineapple and Basil 'mocito' will soon be on display for you to try. We're sure to need your votes throughout the season!

Since we are always adding to the list of events, we will notify you mainly through email. Not receiving our 'E-blasts'? Please contact Jenna at igeraci@harborpines.com so you don't miss out on the fun!

WHAT'S HAPPENING

May 6th – Resident/Member Kentucky Derby Party

May 12th & 26th – Friday Night Happy Hour

May 14th – Mother's Day Brunch

May 19th – Murder Mystery Dinner

June 10th – Member/Guest Tournament and "Saturday with Sinatra"

June 16th – Happy Hour/HEROtini Mocktail Rollout

Having a Beer at the Bar? Have some Sudoku fun with it!

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4	6							
	8	3		4				5
		5	9			1	4	
			2					
	4				8			
		6				8		
				7	6		5	3
		7			5			

ATTENTION LADIES! The Shore Swing Golf

Academy will be hosting a **FREE WOMEN'S CLINIC** at the Range on **Saturday, May 13th from 12pm-1pm**. If you plan on attending, be sure to RSVP to Roger Hoover no later than Thursday, May 11th. Roger can be reached at 609-204-1503 or via email at rogerhoover2learn@golf.comcast.net.

As always, please visit www.shoreswinggolfacademy.com to schedule your golf lessons now. You want to be at the top of your game this season, don't you? ... See you on the Range!



HP F&B Trends

What's better than a refreshing "adult" beverage after a great round on the course? (Pause to think...) This spring and summer, you can expect to see our specialty cocktails based on fresh fruits and infused liquors. Be sure to try our **homemade Pineapple Infused Vodka**

now with an array of similar tempting choices coming soon. We've already made some changes to the Grill Room menu and the response from our guests to some of the new items like our **Grilled Tuna Appetizer** has been an overwhelming positive. You can expect to see lobster and

prime rib in the mix as we feature some new Summer Specials from the Chef.

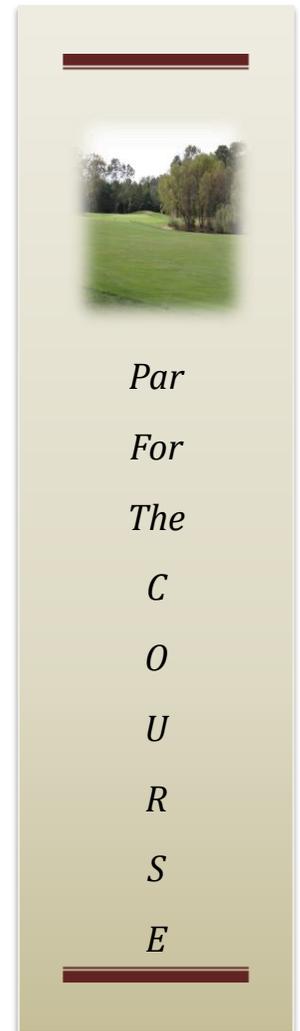


What are George & His Crew Up To?

A lot of love (and hours) goes into keeping our beautiful course in the great condition that it's in. As the 2017 golf season is officially underway, George Pierpoint, our golf course Superintendent, and his crew are currently in the process of edging and cleaning the bunkers. They will have Sandscapes in this spring/early summer to remove those annoying rocks from the bunkers.

They did a lot of tree work this winter, removing dead trees and pruning up the live ones. The course is really greening up and starting to grow. George encourages golfers to take a moment to enjoy the wildlife...or lack thereof. "Goose Chasers has been doing a great job of keeping the geese off of the course. It is nice not to worry about all those goose droppings, and it's

allowing other species to make themselves at home," says George. Many more swans have been spotted on Hole 12. We also have several flocks of turkeys that call Harbor Pines home and if you keep your eyes open, you might see the occasional Bald Eagle. Ospreys also frequent our ponds when they want some freshwater fish. George and his crew hope to see you out on the course soon!



The Cook's Corner

I don't know about you, but I'm always finding myself in need of something new to cook! Whether it be from Pinterest or my favorite daytime cooking show "The Chew," the choices seem endless but can be a bit overwhelming. It's springtime now, so I figured I'd share a recipe I recently came across on "The Chew" that features the 'almost-in-season' peach mixed with a medley of Asian flavors (one of my favorites!). It's a **Peach and Sriracha Chicken over Coconut Rice**. The recipe calls for Chicken Thighs, and although they can be a little tricky to cook (for me at least☺), they are

always a great deal at the supermarket! If you're looking for a nice cocktail to go with it, try a refreshing **White Peach Sangria!** Yum!

Peach & Sriracha Chicken

- 4 skin-on, bone-in, chicken thighs (about 1 1/2 pounds total)
- 4 chicken drumsticks (about 1 pound total)
- 1/4 teaspoon kosher salt
- 1/2 cup peach jam or preserves
- 1 tablespoon grated fresh ginger
- 1 tablespoon Sriracha hot sauce
- 1 tablespoon reduced-sodium soy sauce
- 3 scallions (white & green parts, sliced)

1/4 cup peanuts (chopped)

1/4 cup fresh cilantro (chopped)

1 (13.5 oz.) can coconut milk (about 1 3/4 cups) added to 1 1/2 cups of jasmine rice and 1/4 teaspoon of kosher salt.

COOKING INSTRUCTIONS:

Preheat the oven (with the oven rack in the middle) to 425°F. Pat the chicken dry with paper towels and sprinkle with the salt.

In a large bowl, stir together the jam, ginger, Sriracha, and soy sauce. Add the chicken and toss to coat. Arrange in a large baking dish or rimmed sheet pan and pour any remaining jam mixture over each piece. Roast for 35 to 40 minutes. If the sauce starts to burn, add about 1/2 cup of water or just enough to barely cover the bottom of the pan, creating a delicious sauce in the end.

Cook your rice, and continue to roast the chicken until cooked through, 15 to 20 minutes more. Serve the chicken over the rice, and sprinkle with the scallions, peanuts, and cilantro.

*Interested in meeting new people while playing golf at South Jersey's Favorite Place to Play?**

Consider joining our growing **Tuesday Men's League** or **Wednesday Ladies League**. Call or stop in the Pro Shop for more information!

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We're on the Web!
www.harborpines.com

Dave Rossi



Have Comments, Stories or Suggestions you'd like to Share with Us?

Contact Us Anytime:

- Allan Greenman**
General Manager - Ext. 12
- Debbie Stevenson**
Dir. of Sales & Mktg - Ext. 13
- Chris Doyle**
Dir. of Golf Oper. - Ext. 18
- Maryann Rigler**
Controller - Ext. 17
- Chef Miguel & Brandi**
Kitchen - Ext. 21
- John Zappas**
F&B Manager - Ext. 24

A Special Congratulations Goes To...

Our AC Host Awards Finalists! The Atlantic City Host Awards honor employees in the tourism/hospitality industry who enhance the experience for Atlantic City visitors. These awards are presented to employees who distinguish themselves through enthusiasm and exemplary service, while promoting the destination. When you see the following individuals around the clubhouse, be sure to say hello and congratulate them on a job well done at representing Harbor Pines Golf Club in such a positive way!

Joanne Masterson ~ Sam Migliore

Kevin Fitzpatrick ~ Ian Sweeney

Employee Spotlight – David Rossi, Assistant Golf Professional

A Pro Shop is the heart of any good golf business. And any smart Golf Director is going to have the best of the best by his side. For Chris Doyle, that man is David Rossi, one of our Assistant Golf Professionals here at Harbor Pines.

Although Dave has only been back at HP since the spring of 2016, he used to work here back in the late 90's (just how old is Dave? ☺). These days, Dave's primary responsibility is to assist the Director of Golf in running the day to day operations of the Pro Shop and provide outstanding customer service to our golfers and guests. When asked his favorite part about working at Harbor Pines, Dave said, "I enjoy the interactions with the people mostly, not to mention the fact we have a beautiful facility and great coworkers."

Dave is a native of Maryland, but since his father was in the military, he moved to New Jersey when he was young and spent his childhood living in Somers Point. He graduated from Mainland Regional High School and attended ACCC where he studied Business Administration.

Although he spent a few years working for the Atlantic County Department of Public Safety, Dave has spent most of his career serving in golf-related positions that include Golf Shop Manager and Head Golf Professional. He's been an avid player of the game for 25 years now and has witnessed a few U.S. Opens at Bethpage and Shinnecock Hills. Dave always advises other golfers to not take the game so seriously – a laid back approach that he admires of his favorite professional player, Fred Couples.

Outside of working life at Harbor

Pines, Dave enjoys spending time with his long time love, wife and terrific golfing partner, Lauren (who is a Doctor of Physical Therapy, by the way!), their 3 year old son Tyler and mixed breed dog named Gia! Aside from golf, Dave enjoys playing all types of sports, especially tennis. He prides himself on being one heck of a player! Dave also has a passion for food and truly enjoys the art of cooking! Some of his favorite local restaurants include Chido Burrito, where the fish tacos are "spectacular," the Bonefish Grill and The Crab Trap.

After a serious health scare last year, we are blessed to have Dave back at the course for another great season, as he is currently in remission from non-Hodgkin's lymphoma! Next time you're at the course, be sure to say hello to Dave! He's a terrific guy to get to know!

We're more than just great Golf here at Harbor Pines...we also know how to



Spring is in the Air and we're your destination for Weddings, Communion, Baptisms, Graduation Parties, Bridal & Baby Showers, School Banquets and More! Contact **Debbie Stevenson** for more information.

The Sudoku Solution!

5	1	9	6	8	3	2	7	4
4	6	2	7	5	9	3	8	1
7	8	3	1	4	2	6	9	5
2	3	5	9	6	7	1	4	8
6	7	8	2	1	4	5	3	9
9	4	1	5	3	8	7	6	2
3	5	6	4	9	1	8	2	7
1	2	4	8	7	6	9	5	3
8	9	7	3	2	5	4	1	6